

**ACID BEVERAGE COMPOSITION UTILIZING A PROTEIN AND A  
VEGETABLE OIL AND PROCESS FOR MAKING SAME**

**ABSTRACT OF THE INVENTION**

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This invention is directed to an acid beverage composition, comprising;

(A) a hydrated protein stabilizing agent;

(B) a protein material;

(C) a triglyceride comprising a vegetable oil triglyceride, a genetically

10 modified vegetable oil triglyceride or a synthetic triglyceride oil of the formula



wherein R<sup>1</sup>, R<sup>2</sup> and R<sup>3</sup> are aliphatic groups and contain from about 7 up to about 23 carbon atoms; and

(D) a flavoring material comprising a fruit juice, a vegetable juice, glucono  
20 delta lactone, phosphoric acid or the sodium salts or acids of citric acid, malic acid, tartaric acid, lactic acid and ascorbic acid;

wherein the acid beverage composition has a pH of from 3.0 to 4.5.

Also disclosed is a process for preparing an acid beverage composition.

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